ONE HUNDRED WAYS

One Hundred Ways
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Dedicated to
all those who like good things made better

One Hundred Ways

especially prepared

for

Connoisseurs

as well as for the novitiate

by

A Traveler

"Read, mark and inwardly digest"

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A brief treatise on gin and the recondite delights therein, also a collection of old and new recipes with sections devoted to the niceties of touch that make cocktails etc., works or art.

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MXMXXXII

"THE *juice of the grape is given to him that will use it wisely, as that which cheers the heart of man after toil, refreshes him in sickness and comforts him in sorrow. He who so enjoyeth it may thank God for his wine-cup as for his daily bread: and he who abuseth the gift of Heaven is not a greater fool in his intoxication than thou in thine abstinence.*"

of compounding "Juniperus," now so popular everywhere, is published and offered to the public at the suggestion and repeated requests of many enthusiastic friends, in this and other lands, who have enjoyed my efforts in producing exhilarating results—delectable to the taste, pleasing to the eye, and harmless to health and body. Each formula, if carefully followed, will make one's guests exclaim, "How do you do it?" The answer is simple. Correct ingredients, correct proportions, correct handling, correct glass and correct serving. All are fully explained herein and, if all of the suggestions made are followed with care, you will become justly famous. Most of the requisite materials are inexpensive. The basic ingredient, gin, can be made at home successfully—but all can usually be easily obtained anywhere.

Acknowledgement is made to my brother George, who has contributed much valuable help in compiling this work.

J. B. S.

New York, September 1932.

Requisites

The best materials (in proper proportions), utensils, etc., obtainable, will produce the best results. They are described as basic and secondary ingredients, accessories, etc., as follows:

Basic Ingredients

The name Gin seems to be an abbreviation or contraction of the English word Geneva (F. Genièvre, L. Juniperus) or Juniper. The berries of the Juniper tree contain properties which, when blended with a distillation of various grains, yield an aromatic liquor esteemed beneficial to the human system. And, when properly mixed with other ingredients, produces very palatable and harmless beverages.

DRY GIN	Is absolutely free from any sweetening matter.
OLD TOM	Contains a percentage of sweetening—pure granulated sugar.
PLYMOUTH	Is the same as dry gin with the addition of flavoring and a very little sweetening.
HOLLAND	Made in Holland, is excellent plain or with bitters but not satisfactory for cocktails, juleps, etc.
SLOE AND DAMSON GIN	Are dry gins assimilated with specially selected fruits and granulated sugar, producing full, rich liquors.

Secondary Ingredients

Flavoring

ABSINTHE	Interdicted, but when obtainable Pernod Fils is the best.
AMER PICON	G. Picon (French) is an excellent flavoring.
ANGOSTURA BITTERS	Dr. Siegert's are the best.
ANISETTE	The best is Anis del Mono (Spanish).
APRICOT BRANDY	There are many good imported brands.
COINTREAU	The best is Anger's (French).
CREME DE CACAO	Use any good imported brand.
CREME DE MENTHE	P. Garnier (French) is very good.
CURACAO TRIPLE SEC (Orange)	An excellent flavoring. The best is imported (Dutch or French).
DUBONNET	An excellent French Vermouth (sweet).
FIVE FRUIT	A good American flavoring.
GRAPE JUICE	Any good brand is satisfactory.
GRENADINE	Cusenier's (French) is the best.
MARASCHINO CHERRY	Especially good flavoring. Any good brand will do.

MARASCHINO (White)	When imported and full strength it is the best, but non-alcoholic types are good.
MINT	When freshly picked it is the best.
NUTMEG (Ground)	An excellent spice for flavoring.
ORANGE BITTERS	Any good brand will give satisfaction.
ORGEAT SIROP	A delicious French almond flavor.
PORT WINE	All brands are good for flavoring.
RED WINE	Many home-made qualities will prove satisfactory.
RASPBERRY SYRUP	Use imported or domestic.
ROCK CANDY	Obtainable at any candy store.
VANILLA (Extract)	A very good flavoring.
VERMOUTH (French)	Noilly Pratt's (imported) is the best, but other brands are good. (dry.)
VERMOUTH (Italian)	Martini & Rossi's (imported) is the best. (sweet or dry.)

NOTE.—All Bitters, Curaçao, Maraschino, Anisette, Absinthe and Gum Syrup should be kept in a decanter. These bottles are equipped with a shake-stopper. When not over three-quarters full, the proper number of dashes or drops can easily be added. They are obtainable at many stores and will add to your outfit. When not in use bottle should be corked. See design No. 13.

Juices

In the preparation of juices (lemons, oranges, pineapple or grapefruit) a great difference in the richness can be effected. These juices should not be run through too small a strainer. The holes should be sufficiently large to let the good meat of the fruit pass, but withhold seeds and coarse particles. If a quantity is to be used for a week-end, enough juice may be squeezed at one time. If kept on ice it will remain fresh for two days. Lime juice should not be prepared in advance. They should be washed and the juice taken as wanted. Better results will be obtained if a proper lime squeezer is used. See note re Squeezers.

Sweetening

SUGAR (Granulated)	Is the best to use when drinks are shaken.
SUGAR (Powdered)	Is better for compounding smashes, juleps, fizzes, etc.
SUGAR (Loaf)	Use in old fashioned cocktails and when called for in recipes.
SYRUP (Gum)	Is made from loaf sugar melted in boiling water until a sticky syrup is formed. This is the best sweetening for drinks to be stirred in mixing glass or tumbler. Also after drink is made, if not sweet enough, a few dashes can be added to suit the taste.
MAPLE SYRUP	Is good to use as a sweetening when called for.
HONEY (Strained)	Is excellent when called for in drinks that are shaken.

Water, etc.

There are many good ginger ales (dry) and charged or effervescent waters to be had. In preparing drinks to which they are to be added, hold bottle when pouring five or six inches above the glass. This will mix the drink without losing the sparkle, as will be the result in stirring too much with a spoon. For drinks that are shaken and require squirts of charged water after being prepared, unless bottle is cold, dash amount needed into cold shaker and pour off into drink.

Ice

The proper handling of ice is important, if superlative results are desired. Whether manufactured or natural, it should be well frozen and clean. If refrigerator, the cubes should be as large as possible and *hard*. Before using, cubes or broken ice should be washed to free it from particles which will melt into undesirable water. After washing, ice should be handled with tongs or a scoop—not with the hands.

CUBES OR BROKEN ICE	Is the best for highballs, Tom Collins, rickeys, etc.
ONE LARGE CHUNK OF ICE	Is best when mixing in glass or tumbler. Stir well with a long spoon (see design No. 20) for about one-half minute and then strain into glass.
SHAVED OR FINELY CHOPPED ICE	Is best for frappées, juleps, etc. Stir with spoon until glass becomes frosted.

Proportions

Measurements referred to in the recipes that follow equal in volume, as follows:

1 dash	equals	⅓ teaspoonful.
½ jigger	"	1 oz.
1 jigger	"	1½ ozs.
¼ wineglass	"	1 oz.
½ wineglass	"	2 ozs.
1 wineglass	"	4 ozs.

Accessories

SHAKERS

The most practical is something on the order shown by design on outside cover. The best for those who wish to excel in the art of mixing is the old fashioned bar outfit as illustrated in designs 11 and 12, consisting of metal part (preferably silver) and a heavy mixing glass. Do not fill over half with liquor—then the third quarter with ice. This will leave room for shaking thoroughly. Long, slow, up and down strokes from right to left until shaker becomes frosted, will cool contents to perfection. Unless regular bartender's outfit is used, wrap shaker in napkin or towel when shaking.

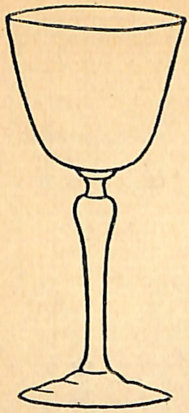
SQUEEZERS

There are many kinds on the market. Design No. 14 is made of glass and recommended for taking the juice from all fruits excepting limes. For large quantities an electric squeezer is desirable. Lime squeezer, as per design (No. 15) is best for that purpose. A proper strainer is attached to it.

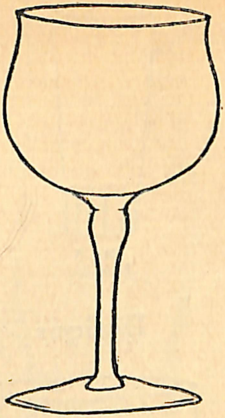
STRAINERS	Either design, shown in cuts 18 and 19, are proper to be used with old fashioned bar shaker.
GLASS	The difference one will find in using the proper glass for various mixtures, instead of "Any old glass handy," is surprising. Each recipe states what experience suggests is the best to use (see designs 1-10). Clear thin crystal is better than metal—even silver—as the color of the contents is often pleasing to the eye. See note re Serving.
JIGGER	See design No. 23, a very old and practical measure for determining portions. Silver or silver-plated is recommended.
SPOONS	Should be silver. Design No. 20 illustrates kind recommended.
FLASKS	There are also many, kinds, shapes and designs. While silver is looked upon with favor—especially when heavily lined with gold—a good quality glass flask will be found safe and satisfactory. Cheap, metal flasks are dangerous. The lining may corrode and ruin the contents within a few hours, especially when warmed on the hip.
MULLER	A wooden instrument for pulverizing sugar, mint leaves, etc. See design No. 17.
ICE BAG	Made of canvas for cracking ice or the equivalent to shaved ice.
ICE MALLET	Made of wood to be used with ice bag.

NOTE.—All accessories should be thoroughly washed clean and dried just before and after using.

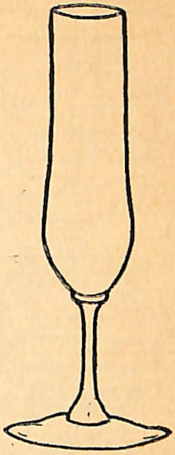
Glasses



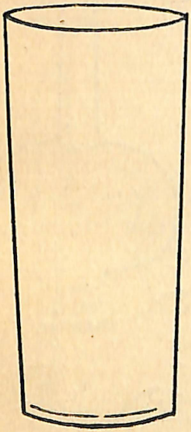
No. 1
5 oz. cocktail



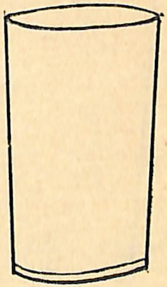
No. 2
10 oz. large punch



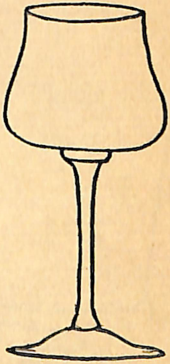
No. 3
4 oz. special sour



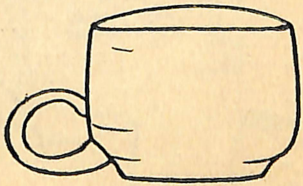
No. 4
15 oz. large highball



No. 5
6 oz. rickey

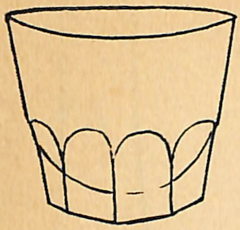


No. 6
4 oz. alexander



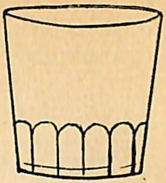
No. 7
4 oz. small punch

Glasses (continued)



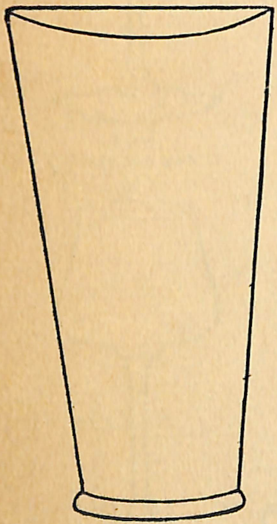
No. 8
8 oz. old fashioned

No. 9
5 oz. sour

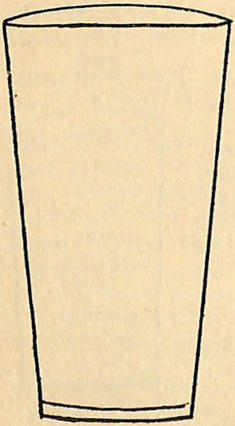


No. 10
2 oz. pony

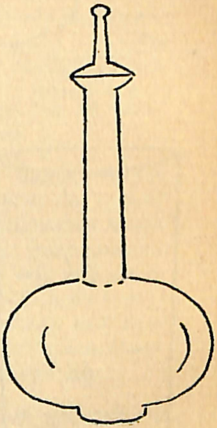
Designs



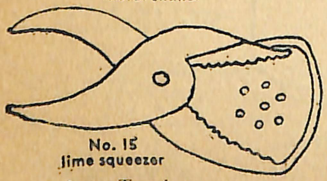
No. 11
metal shaker



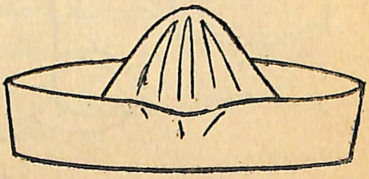
No. 12
mixing glass
end of shaker



No. 13
decanter



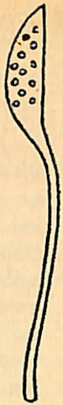
No. 15
lime squeezer



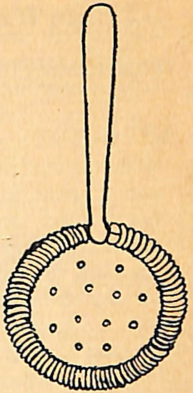
No. 14
juice squeezer

No. 16
ice scoop

No. 17
muller

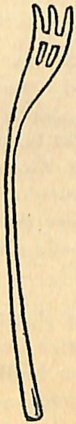


No. 18
strainer



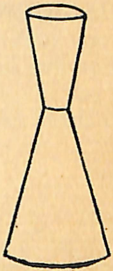
No. 19
strainer

No. 20
spoon



No. 21
fork

No. 22
knife



No. 23
jigger

Hints for Making Drinks Taste Better

INGREDIENTS — Should always be of the best quality obtainable.

MIXING — Each recipe gives proportion of ingredients required, whether to be shaken or mixed and glass recommended for serving. Aside from these instructions the principal thing to keep in mind is that cold drinks should be *cold* and hot drinks *hot.* Do not prepare more than is to be consumed immediately. If encores are demanded, prepare entirely new mixing.

ORNAMENTATION — Fancy drinks may be embellished with fruits in season, handled with a silver fork or spoon—not with the fingers. When the beverage is to be strained into the glass, the fruit should be added before straining.

PUNCH BOWLS — When cold drinks are to be served from a bowl, the bowl should be chilled by placing it within a large dish and packing ice between the two. Putting ice inside the bowl will melt and weaken the punch. A little salt on the ice will increase the coldness. The outside can be made attractive with leaves or napkin.

HOT DRINKS — Glass therefor should be rinsed rapidly with hot water which will prevent breaking when boiling ingredients are suddenly introduced. Also place a spoon in the glass before filling.

HORS-D'OEUVRE

Caviar, anchovies or tuna-fish, etc., with lemon juice squeezed thereon and served on buttered toast or crackers, make a delicious accompaniment—especially with cocktails.

SERVING

Glass with a stem is the best for cocktails. They should hold about 4 ozs. but do not fill over ¾ full. Drink anything over as a "dividend." Hold by stem, thus keeping heat of the hand from the bowl. Contents will also be improved by chilling the glass—fill with ice a few minutes before serving. The colder the drink, the better it will be. For toning the system properly, drinks for different times of the day have been suggested. (See pgs. 41 and 42.) A Gin Sour cocktail will be found one of the best appetizers and popular. It is economical, easy to make and good, but try each recipe at your leisure. Now, aside from passing a serviette to your guests, nothing more need be added to make them and yourself happy.

A VOTRE SANTÉ.

"The gin within the Juniper
Began to make him merry."
TENNYSON.

RECIPES

Unless otherwise stated these recipes are for one person (see proportions page 9). The quantities should be multiplied by the number of persons to be served. See pages 11 and 12 for Description of Glasses, also hints for serving, page 14.

Alexander Cocktail

⅓ fresh cream
⅓ Crême de Cacao
⅓ gin

Shake thoroughly with ice, strain and serve in glass No. 6.

Amer Picon Cocktail

¼ Amer Picon
¼ grenadine
½ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Angler's Cocktail

1 dash of Angostura Bitters
1 dash of grenadine
3 dashes of orange bitters
½ wineglass gin

Stir thoroughly with ice, strain and serve in glass No. 1.

Angel's Dream

1 tablespoon of vanilla cream
½ wineglass gin
½ pint of ginger ale

Stir thoroughly with ice, fill remaining part with ginger ale and serve in glass No. 4.

B. Barr Punch

(For six persons)

4 teaspoonfuls of sugar
4 sprigs of fresh mint
4 oranges (juice)
1 lemon (juice)
1 pint of fresh water
½ wineglass gin in each glass

Put mint and sugar with one tablespoonful of water in mixing glass. Mash together to extract mint flavor. Pour all with the exception of gin into glass pitcher containing several large lumps of ice. Stir thoroughly. Into individual glasses add gin and fill with punch. Serve in glass No. 2.

B. Barr Special

½ teaspoonful of sugar
½ jigger of orange juice
½ wineglass gin
1 thinly sliced piece of orange peel
1 thinly sliced piece of lemon peel

Fill glass with finely chopped ice. Stir thoroughly. Twist orange and lemon peels and insert. Serve in glass No. 5.

Blood Hound Cocktail

⅓ French vermouth
⅓ Italian vermouth
⅓ gin
3 fresh strawberries

Shake thoroughly with ice, strain and serve in glass No. 1.

Bird of Paradise

1 teaspoonful of sugar
¼ lemon juice
¾ gin
1 egg (white only)
3 dashes of raspberry syrup

Shake thoroughly with ice, strain and fill remaining part with charged water. Serve in glass No. 4.

Bronx Cocktail (dry)

⅓ French vermouth
⅔ gin
½ jigger of orange juice

Shake thoroughly with ice, strain and serve in glass No. 1.

Bull Dog Highball

½ jigger of orange juice
½ wineglass gin
½ pint of ginger ale

Ice and serve in glass No. 4.

Café au Genièvre

1 teaspoonful gin
1 demi-tasse of black coffee (hot)

Sweeten to taste. Serve in demi-tasse.

Café de Paris Cocktail

1 teaspoonful of fresh milk
3 dashes of anisette
1 egg (white only)
½ wineglass gin

Shake thoroughly with ice, strain and serve in glass No. 6.

Camel Cocktail

1 teaspoonful of sugar
½ coffee with cream
½ gin

Shake thoroughly with ice, strain and serve in glass No. 6.

Chorus Lady Cocktail

⅓ French vermouth
⅓ Italian vermouth
⅓ gin
½ jigger of orange juice
1 thin slice of orange

Shake thoroughly with ice, insert slice of orange and serve in glass No. 1.

Clover Club

1 teaspoonful of fresh cream
1 dash of French vermouth
1 dash of grenadine
½ jigger of lemon juice
½ wineglass gin

Shake thoroughly with ice, strain and serve in glass No. 6.

Clover Leaf

¼ lemon juice
¼ Italian vermouth
½ gin
1 egg (white only)
2 dashes of grenadine
1 sprig of fresh mint

Shake thoroughly with ice, strain, insert mint leaves and serve in glass No. 6.

Colonial Cocktail

⅓ grapefruit juice
⅔ gin
2 dashes of maraschino with cherry

Shake thoroughly with ice, strain, insert cherry and serve in glass No. 1.

Cream Fizz

1 teaspoonful of sugar
1 teaspoonful of fresh cream
½ jigger of lemon juice
½ wineglass gin

Shake thoroughly with ice, strain, and squirt with charged water. Serve in glass No. 5.

Curate Sour

1 teaspoonful of sugar
¼ lemon juice
¼ red wine
½ gin
1 thin slice of orange
1 thin slice of pineapple

Shake thoroughly with ice, strain and insert orange and pineapple. Serve in glass No. 3.

Diamond Cocktail

1 teaspoonful sugar
¼ lemon juice
¾ gin
½ pint of champagne (dry)

With the exception of the champagne shake thoroughly with ice, strain and fill remaining part with champagne. Serve in glass No. 4.

Dubonnet Cocktail

⅓ gin
⅔ Dubonnet
1 thinly sliced piece of lemon peel

Stir thoroughly with ice, strain, twist lemon peel and insert. Serve in glass No. 1.

Fancy Gin Cocktail

2 dashes of Angostura Bitters
2 dashes of Maraschino
3 dashes gum syrup
1 dash absinthe
1 thinly sliced piece of lemon peel
½ wineglass gin

Stir thoroughly with ice, strain, twist lemon peel and insert. Serve in glass No. 1. NOTE: The flavor will be improved by moistening the edge of the glass with a piece of lemon.

Gin Beauty

1 teaspoonful of powdered sugar
6 dashes of grenadine
½ jigger of lemon juice
½ wineglass gin
1 sprig of fresh mint

Ice and fill with charged water. Insert mint and serve in glass No. 4.

Gin and Bitters

2 dashes of Angostura Bitters
½ wineglass gin

Ice and fill remaining part with water. Serve in glass No. 5.

Gin Daisy

1 dash of Maraschino
4 dashes of Orgeat Sirop
½ jigger of lemon juice
½ wineglass gin

Shake thoroughly with ice, strain and squirt with charged water. Serve in glass No. 5.

Gin Dandy Cocktail

2 dashes of Angostura Bitters
2 dashes of Curaçao
3 dashes of gum syrup
½ wineglass gin
1 thinly sliced piece of lemon peel

Stir thoroughly with ice, strain, twist lemon peel and insert. Serve in glass No. 1.

Gin Flip (cold)

1 teaspoonful of powdered sugar
1 egg
½ wineglass gin

Shake thoroughly with ice, strain, and sprinkle with nutmeg. Serve in glass No. 5.

Gin Flip (hot)

1 teaspoonful of sugar
1 egg (white only)
½ wineglass gin

Shake thoroughly uniced, strain, fill with boiling water and sprinkle with nutmeg. Serve in glass No. 2.

Gin Fix

1 teaspoonful of sugar
2 dashes of raspberry syrup
½ jigger of lemon juice
½ wineglass gin
1 thin slice of orange

Shake thoroughly with ice, strain, squirt with charged water and insert orange. Serve in glass No. 9.

Gin Fizz

1 teaspoonful of sugar
½ jigger of lemon juice
½ wineglass gin

Shake thoroughly with ice, strain and fill with charged water. Serve in glass No. 2.

Gin Punch

1 teaspoonful of sugar
1 teaspoonful of raspberry syrup
1 dash of Maraschino
½ jigger of lemon juice
½ wineglass gin
1 thin slice of orange
1 thin slice of fresh pineapple

Shake thoroughly with ice, strain, fill with charged water and insert orange and pineapple. Serve in glass No. 2.

Gin Rickey

½ lime (juice and lime)
½ wineglass gin

Ice, insert lime and fill with charged water. Serve in glass No. 5.

Gin Skin (hot)

1 wineglass of boiling water

½ wineglass gin

1 thinly sliced piece of lemon peel

Stir thoroughly uniced, strain, twist and insert lemon peel. Serve in glass No. 5.

Gin Smash

1 teaspoonful of sugar

2 teaspoonsfuls of fresh water

1 wineglass gin

3 sprigs of fresh mint

Put sugar, water and mint in glass. Mash together to extract mint flavor. Fill to top with finely chopped ice and pour in gin. Stir thoroughly. Serve in glass No. 4.

Gin Sour

1 teaspoonful of sugar

⅓ lemon juice

⅔ gin

1 thin slice of orange

Shake thoroughly with ice, strain, squirt with charged water and insert orange. Serve in glass No. 9.

Gin Sour Cocktail

1 teaspoonful of sugar

⅓ lemon juice

⅔ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Gin Toddy (cold)

1 teaspoonful of powdered sugar
⅓ fresh water
⅔ gin

Stir thoroughly with ice, strain and serve in glass No. 5.

Gin Toddy (hot)

1 teaspoonful of powdered sugar
⅔ boiling water
⅓ gin

Stir thoroughly, strain and serve in glass No. 5.

Gin Twister

1 teaspoonful of Five Fruit Syrup
¼ lemon juice
¾ gin

1 thinly sliced piece of lemon peel

Stir thoroughly with ice, strain, twist and insert lemon peel. Serve in glass No. 1.

Ginger Ale and Gin Punch

(for six persons)

3 lemons (juice)
3 oranges (juice)
2 wineglasses of grenadine
1 quart of ginger ale
1 pint of gin

Stir thoroughly with ice, and serve in punch bowl with glass No. 7.

Gloom Chaser

2 dashes of absinthe
2 dashes of grenadine
⅓ French vermouth
⅔ gin
1 thinly sliced piece of lemon peel

Stir thoroughly in mixing glass with ice, strain, twist and insert lemon peel. Serve in glass No. 1.

Golden Fizz

1 teaspoonful of sugar
1 egg (yolk only)
¼ lemon juice
¾ gin

Shake thoroughly with ice, strain and fill with charged water. Serve in glass No. 4.

Green Fizz

1 teaspoonful of sugar
2 dashes of Crême de Menthe
1 egg (white only)
¼ lemon juice
¾ gin

Shake thoroughly with ice, strain and fill with charged water. Serve in glass No. 4.

Green Meadow Highball

½ wineglass gin
½ pint of ginger ale
3 sprigs of fresh mint

Mash mint to extract flavor, ice and fill with ginger ale. Serve in glass No. 4.

Green Pasture Cocktail

¼ pineapple juice
¼ Crême de Menthe
½ gin

Shake thoroughly with ice, strain and serve in glass No. 6.

Hard Time Highball

1 teaspoonful of sugar
½ jigger of lemon juice
½ wineglass gin

Stir thoroughly, fill glass with finely chopped ice, and remaining part with fresh water. Serve in glass No. 4.

Havana Cocktail

2 dashes of Maraschino
⅓ pineapple juice
⅔ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

High Hat Sour

1 teaspoonful of sugar
2 dashes of Amer Picon
¼ lemon juice
¾ gin

Shake thoroughly with ice, strain and serve in glass No. 9.

Highstepper

2 dashes of apricot brandy
⅓ orange juice
⅔ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Horse's Neck

1 whole lemon (peel only)
½ wineglass gin
½ pint of ginger ale

Ice, insert lemon peel and fill up with ginger ale. Serve in glass No. 4.

Ideal Cocktail

1 teaspoonful of sugar
¼ grapefruit juice
¼ French vermouth
½ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

J. H. Highball

½ jigger of lemon juice
½ wineglass of grape juice
½ wineglass gin

Ice and fill with charged water. Serve in glass No. 4.

Lady Love

1 teaspoonful of powdered sugar
1 teaspoonful of lemon juice
1 egg (white only)
1 wineglass of fresh milk
½ wineglass gin

Shake thoroughly with ice, strain and cover top with Crême de Menthe. Serve in glass No. 2.

Little Honey Cocktail

1 dash Angostura Bitters

1 teaspoonful of honey

⅓ lemon juice

⅔ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Maiden's Blush

1 teaspoonful of grenadine

⅓ absinthe

⅔ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Martini (dry)

⅓ French vermouth

⅔ gin

1 thinly sliced piece of lemon peel

1 green olive

Twist and insert lemon peel in mixing glass. Stir thoroughly with ice, strain, insert olive and serve in glass No. 1.

Martini (sweet)

⅓ Italian vermouth

⅔ gin

1 thinly sliced lemon peel

1 green olive

Twist and insert lemon peel in mixing glass. Stir thoroughly with ice, strain, insert olive and serve in glass No. 1.

Merry Widow Fizz

1 teaspoonful of sugar
1 egg (white only)
¼ orange juice
¼ lemon juice
½ gin

Shake thoroughly with ice, strain and fill remaining part with charged water. Serve in glass No. 2.

Monkey Gland Cocktail

1 dash of absinthe
1 teaspoonful of grenadine
½ orange juice
½ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Moth Cocktail

1 dash of absinthe
⅓ French vermouth
⅔ gin
2 pickled onions

Stir thoroughly with ice, strain, and insert pickled onions. Serve in glass No. 1.

Orange Blossom

½ orange juice
½ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Orange Mambi

1 teaspoonful of sugar
½ jigger of orange juice
½ wineglass gin

Fill glass with finely chopped ice and remaining part with charged water. Serve in glass No. 4.

Old Fashioned Gin (dry)

2 dashes of orange bitters
⅓ French vermouth
⅔ gin
1 thinly sliced piece of lemon peel

Ice with one large lump, twist and insert lemon peel. Serve with small stirring spoon in glass No. 8.

Old Fashioned Gin (sweet)

1 lump of sugar
2 dashes of Angostura Bitters
2 dashes of orange bitters
3 dashes of maraschino with cherry
1 teaspoonful of lemon juice
½ wineglass gin
1 thinly sliced piece of lemon peel
1 thin slice of orange

Crush sugar with Angostura Bitters in bottom of glass. Ice with one large lump. Twist and insert lemon peel with slice of orange and cherry. Serve with small stirring spoon in glass No. 8.

Orgeat Cocktail

1 teaspoonful of sugar
¼ lemon juice
¼ orgeat
½ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Paradise Cocktail

⅓ apricot brandy
⅔ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Peach Blow

1 teaspoonful of sugar
¼ lemon juice
¾ gin
½ of a fresh peach

Shake thoroughly with ice, strain and insert peach. Serve in glass No. 2.

Pineapple Punch

(for six persons)

2 oranges (juice)
1 pineapple, peeled, sliced and cut up
½ pint of Raspberry Syrup
½ pint of Maraschino
½ pint of charged water
½ pint of gin
1 quart of red wine

Ice and serve in punch bowl with glass No. 7.

Pink Lady

1 teaspoonful of maple syrup
1 dash of Grenadine
½ grape fruit juice
½ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Plaza Cocktail

¼ French Vermouth
¼ Italian Vermouth
¼ pineapple juice
¼ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Polo Cocktail

¼ orange juice
¼ grape fruit juice
½ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Queen's Cocktail

⅓ French Vermouth
⅓ Italian Vermouth
⅓ gin
1 thin slice of orange
1 chunk of pineapple

Shake thoroughly with ice, orange and pineapple and serve in glass No. 1.

Rain Bow

1 teaspoonful of sugar
¼ lemon juice
¾ gin
6 fresh strawberries

Shake thoroughly with ice, strain and serve in glass No. 1.

Remus Fizz

1 teaspoonful of sugar
1 dash of grenadine
1 dash of orange bitters
½ jigger of lemon juice
½ wine glass gin
1 wine glass of fresh milk

Shake thoroughly with ice, strain and fill with charged water. Serve in glass No. 4.

Rock and Gin

½ wine glass gin
1 tablespoonful of rock candy syrup

Stir thoroughly with ice, strain and serve in glass No. 1.

Rose Bud

1 teaspoonful of sugar
½ jigger of lemon juice
½ wine glass gin
1 thin slice of orange
1 large fresh strawberry

Stir thoroughly, fill glass with finely chopped ice and remaining part with fresh water. Insert orange and strawberry. Serve in glass No. 4.

Royal Fizz

1 teaspoonful of sugar
¼ lemon juice
¾ gin
1 egg

Shake thoroughly with ice, strain, fill with charged water and serve in glass No. 4.

Ruby Fizz

1 teaspoonful of sugar
½ jigger of lemon juice
½ jigger of grenadine
½ wine glass gin

Stir thoroughly. Fill glass with finely chopped ice and remaining part with charged water. Serve in glass No. 4.

Salomé

1 teaspoonful of sugar
1 egg (white only)
½ wine glass of Curaçao
½ wine glass of fresh milk
½ wine glass gin

Shake thoroughly with ice, strain and sprinkle with nutmeg. Serve in glass No. 2.

Sangaree Cocktail

½ teaspoonful of sugar
½ wine glass gin
3 dashes of Port wine

Shake thoroughly with ice, strain, sprinkle with nutmeg and serve in glass No. 1.

Saratoga Cooler

½ teaspoonful of sugar
½ jigger of lemon juice
½ wine glass gin
½ pint of ginger ale

Ice and fill to top with Ginger Ale. Serve in glass No. 4.

Side Step

⅓ lemon juice
⅓ Triple Sec. Cointreau
⅓ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Silver Fizz

1 teaspoonful of sugar
1 egg (white only)
¼ lemon juice
¾ gin

Shake thoroughly with ice, strain and fill with charged water. Serve in glass No. 4.

Silver Moon

⅓ French vermouth
⅓ Italian vermouth
⅓ gin
1 egg (white only)

Shake thoroughly with ice, strain and serve in glass No. 6.

Snow Ball

1 tablespoonful of vanilla ice cream
½ wine glass gin
½ pint of ginger ale

Shake thoroughly with ice, strain and fill with ginger ale. Serve in glass No. 4.

Snow Bird

1 teaspoonful of sugar
¼ lemon juice
¼ fresh cream
½ gin

Shake thoroughly with ice, strain and serve in glass No. 6.

Soyer's Gin Punch

(for four persons)

2 lemons (juice)
½ wine glass of maraschino
½ pint gin
1 lemon (peel only)
1 quart of charged water

Ice, serve in punch bowl with glass No. 7.

Special

1 teaspoonful of sugar
⅓ lemon juice
⅓ orange juice
⅓ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Special Andrès Cocktail

1 teaspoonful of sugar
¼ fresh milk
¼ Crême de Cacao
½ gin
1 thinly sliced piece of lemon peel

Shake thoroughly with ice, strain, twist and insert lemon peel and squirt with charged water. Serve in glass No. 5.

Special Gin Flip

1 teaspoonful of sugar
1 egg
1 teaspoonful of vanilla
½ wineglass gin
1 wineglass of fresh milk

Shake thoroughly with ice, strain, sprinkle with nutmeg and serve in glass No. 2.

Special Gin Julep

1 teaspoonful of sugar
½ jigger of lemon juice
½ wineglass gin
3 sprigs of fresh mint

Mash mint and sugar with one tablespoonful of fresh water in bottom of glass. Fill to top with finely chopped ice, stir thoroughly and serve in glass No. 4.

Sunkiss Cocktail

¼ lemon juice
¼ grenadine
½ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Sunshine Highball

1 teaspoonful of sugar
3 dashes of Amer Picon
½ jigger of orange juice
½ wineglass gin

Fill glass with finely chopped ice and remaining part with fresh water. Stir thoroughly and serve in glass No. 4.

Sweetheart

1 teaspoonful of sugar
1 egg (white only)
⅓ absinthe
⅔ gin

Shake thoroughly with ice, strain and serve in glass No. 6.

Teaser

1 dash of orange bitters
1 dash of maraschino
1 dash of Angostura Bitters
⅓ Italian vermouth
⅔ gin

Stir thoroughly in mixing glass with ice, strain and serve in glass No. 1.

Tipperary Cocktail

⅙ orange juice
⅙ grenadine
⅓ French vermouth
⅓ gin
3 sprigs of fresh mint

Shake thoroughly with ice and mint leaves, strain and serve in glass No. 6.

Tom Collins

1 teaspoonful of sugar
½ jigger of lemon juice
½ wineglass gin

Ice and fill with charged water. Serve in glass No. 4.

Tropical Cocktail

½ grapefruit juice
½ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Vanity

2 dashes of Angostura Bitters
½ pineapple juice
½ gin

Shake thoroughly with ice, strain and serve in glass No. 1.

Yale Cocktail

1 dash of Angostura Bitters
3 dashes of orange bitters
½ wineglass gin
1 thinly sliced piece of lemon peel

Shake thoroughly with ice, strain, twist and insert lemon peel and squirt with charged water. Serve in glass No. 9.

Timely Suggestions for Toning the System

Before Breakfast

Café de Paris Cocktail
Golden Fizz
Royal Fizz
Silver Fizz
Special Gin Flip
Lady Love Punch
Salomé Punch
Gin Sour

Morning

Rain Bow Cocktail
Hard Time Highball
Horse's Neck Highball
Orange Mambi Highball
Rose Bud Highball
Saratoga Cooler Highball
Sunshine Highball
Gin Daisy
Cream Fizz
Gin Fizz
Merry Widow Fizz
Remus Fizz
Gin Flip (cold)
Gin Rickey
Gin Smash
Gin Sour
Peach Blow
Tom Collins

Before Lunch and Dinner

Amer Picon Cocktail
Angler's Cocktail
Blood Hound Cocktail
Bird of Paradise Cocktail
Bronx Cocktail (dry)
Chorus Lady Cocktail
Clover Club Cocktail
Colonial Cocktail
Dubonnet Cocktail
Gin Dandy Cocktail
Gin Sour Cocktail
Gin Twister Cocktail
Gloom Chaser Cocktail
Havana Cocktail
High Hat Sour Cocktail
Ideal Cocktail
Little Honey Cocktail
Maiden's Blush Cocktail
Martini Cocktail (dry)
Martini Cocktail (sweet)
Monkey Gland Cocktail
Moth Cocktail
Orange Blossom Cocktail
Orgeat Cocktail
Paradise Cocktail
Pink Lady Cocktail
Plaza Cocktail
Polo Cocktail
Queen's Cocktail
Sangaree Cocktail
Sunkiss Cocktail
Teaser Cocktail
Tropical Cocktail
Vanity Cocktail
Yale Cocktail

Afternoon and Evening

Alexander Cocktail (afternoon only)
Camel Cocktail
Clover Leaf Cocktail
Diamond Cocktail
Fancy Gin Cocktail
Gin Sour Cocktail
Green Pasture Cocktail
Highstepper Cocktail
Old Fashioned Gin Cocktail (dry)
Old Fashioned Gin Cocktail (sweet)
Side Step Cocktail
Silver Moon Cocktail
Snow Bird Cocktail
Special Cocktail
Special Andres Cocktail
Sweetheart Cocktail
Tipperary Cocktail
Angel's Dream Highball
B. Barr Special Highball
Bull Dog Highball
Gin Beauty Highball
Green Meadow Highball
Hard Time Highball
Highstepper Highball
Orange Mambi Highball
J. H. Highball
Snow Ball
Sunshine Highball
Café au Geniévre
Curate Sour
Gin Fix
Gin Fizz
Green Fizz
Remus Fizz
Ruby Fizz
Gin Flip (hot)
B. Barr Punch
Gin Punch
Ginger Ale and Gin Punch
Pineapple Punch
Soyer's Gin Punch
Gin Rickey
Gin Skin (hot)
Gin Smash
Gin Sour
Gin Toddy (cold)
Special Gin Julep
Tom Collins

Night Caps

Gin and Bitters
Gin Toddy (hot)
Gin Sour Cocktail
Rock and Gin

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ADDENDA

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